



A LA JULIA CHILD

\$165 - FEEDS 4
\$110 - FEEDS 2

STARTERS - CHOOSE 2

DUCK CONFIT CROQUETTE

slow-cooked duck confit & caramelized onions breaded and deep fried, served with a lemon & rosemary aioli

SEARED TUNA NICOISE SALAD

seared Ahi tuna, French green bean salad with red onion vinaigrette, nicoise olives, red grape tomatoes, runny farm fresh egg

ARTISANAL CHEESE & CHARCUTERIE BOARD

French cheese and charcuterie board with freshly baked baguette, housemade crostinis, fresh figs, truffle honey

MUSHROOM & CAMELIZED ONION GALETTE

wild mushroom duxelle, caramelized onions, goat cheese

FRENCH ONION SOUP

brioche, gruyere & emmenthal blend

ELLE'S LYONNAISE SALAD

bibb lettuce, frisee, baby arugula, endive, crispy pancetta, roasted butternut squash, soft-boiled quail eggs, sherry & dijon vinaigrette,



SECONDI - MAINS FEEDS 4 - CHOOSE 2 FEEDS 2 - CHOOSE 1

BEEF SHORT RIB BOURGUIGNON

We stay true to the classic dish as our ode to julia.

SEAFOOD BOUILLABAISSE

scallops, prawns, mussels, clams, rich seafood broth with fresh herbs and gribiche

CHICKEN CONFIT

slow-cooked chicken confit is fall of the bone tender and infused with orange and thyme

SALMON TROUT MEURNIERE

Crispy-skinned seared salmon trout with a briney sauce made of lemon, capers, shallots, roasted tomatoes, and dill



SIDES FEEDS 4 - CHOOSE 3 FEEDS 2 - CHOOSE 2

BLACK GARLIC BRUSSEL SPROUTS

roasted brussel sprouts with black garlic butter & caramelized shallots

RATATOUILLE WITH WARM CHEVRE

traditional French ratatouille with panko-crusted crispy goat cheese medallion

ROASTED ROOT VEGETABLES

with cispny shallots

POTATO GUYERE GRATIN

gruyere, truffle, yukon gold potatoes



DESSERT - CHOOSE 1

TRIPLE CHOCOLATE LAYERED MOUSSE

dark chocolate, milk chocolate, white chocolate layers of mousse with homemade palmiers, fresh raspberries

CLASSIC CREME BRULEE

Tahitian vanilla bean creme brulee served with 70% dark chocolate ice cream & fresh berries

APPLE CRANBERRY CRUMBLE PIE

homemade vanilla bean ice cream

FRESH FRUIT PLATTER

seasonal selection of fresh fruit



ITALIAN DINNER MENU

\$165 - FEEDS 4
\$110 - FEEDS 2

FIRST COURSE - APERITIVO - CHOOSE 2

TRADITIONAL ARANCINI

Italian rice balls stuffed with fresh mozzarella, fried to golden brown, served on a bed of homemade marinara, with fresh basil & parmesan reggiano

HEIRLOOM TOMATO BRUSCHETTA

with burrata cheese on sourdough baguette crostinis

GARLIC KNOTS

with tapenade, peperoncino, basil pesto

TRADITIONAL CAESAR SALAD

crunchy romaine, bacon, caesar dressing, parmesan reggiano, lemon



PRIMI - PASTA FEEDS 4 - CHOOSE 2 FEEDS 2 - CHOOSE 1

FRESH SPAGHETTONI ALL'AMATRICIANA

The mother of all sauces. Fresh spaghettoni with a spicy tomato & pancetta sauce.

WILD MUSHROOM & TRUFFLE RISOTTO

creamy pecorino sauce with fresh cracked black pepper & crispy parmesan garnish

RICOTTA RAVIOLI WITH PESTO

handmade ricotta ravioli with homemade pesto, roasted cherry tomatoes & fresh pecorino

FRESH TAGLIATELLE WITH ROSE/VODKA

handmade tagliatelle with a homemade rose sauce and fresh basil



SECONDI - MAINS FEEDS 4 - CHOOSE 2 FEEDS 2 - CHOOSE 1

THE "BEST" MEAT BALLS

San Marzano tomato sauce, peperoncino, fresh mozzarella, garlic & chive oil

BRAISED BEEF IN BAROLO

red wine braised beef short rib, Italian-style

CHICKEN MARSALA

chicken breast in a creamy Marsala wine & mushroom sauce

WHOLE STUFFED BRANZINO

cast iron pan-seared Spigola stuffed with lemon & thyme

TRUFFLE MUSHROOM FLATBREAD

grilled flatbread, wild mushrooms, goat cheese, fior di latte, basil pesto, parmesan reggiano

BRAISED LAMB SHANKS OSSO BUCO

slow-braised lamb shanks in an osso buco sauce

SIDES

GRILLED RAPINI

EGGPLANT PUTTANESCA

DESSERT - CHOOSE 1

HOMEMADE TIRAMISU

FRESHLY FRIED BOMBOLONE

freshly fried stuffed donut, stuffed with nutella & dulce de lecce

PANA COTTA WITH BLOOD ORANGE & CITRUS

vanilla bean pana cotta with seasonal citrus

